



## CHRISTMAS FAYRE 2017

November 27<sup>th</sup> - December 24<sup>th</sup>

ROASTED FIELD MUSHROOM SOUP, TARRAGON MASCARPONE  
SMOKED MACKEREL PATE, SWEET PEPPER & CUCUMBER SALSA  
PAN FRIED CHIPOTLE GLAZED BELLY OF PORK, WINTER SLAW

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ROASTED TURKEY, CRANBERRY & ORANGE STUFFING,  
ROASTED POTATOES, GREEN BEANS & PIGS IN BLANKETS

PAN ROASTED FILLET OF SALMON,  
ASPARAGUS, PEA & PARMESAN FETTUCCINI

SLOW ROASTED ROLLED SHOULDER OF LAMB,  
CREAMY MASH & COURGETTE RIBBONS

RICOTTA & BASIL TORTELLINI, VINE TOMATO RAGU, ROCKET

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STICKY TOFFEE PUDDING, VANILLA BEAN ICE CREAM

CARAMELISED LEMON TART, RASPBERRY SORBET

CHOCOLATE FUDGE BROWNIE, HAZELNUT ICE CREAM & CHOCOLATE SAUCE

**3 COURSES £24.95**

**ENJOY A GLASS OF FESTIVE FIZZ! - POMEGRANATE BELLINI SPARKLER £5.50**

A discretionary service charge of 10% will be added to your bill. All tips are shared equally between our staff.  
Please advise us of any food allergies you or your guests may have so we can offer advice on choosing from our menu.  
We respectfully ask that children remain seated and supervised at all times as a courtesy to other diners and for their safety.  
Whilst every effort is made to separate products, guests with severe food allergies are reminded that our food is prepared in an open kitchen environment and as such may contain traces of allergens handled in our kitchen.